

# Alain Ducassé at The Dorchester

## À la carte

APPETIZER - FISH OR MEAT - DESSERT £100  
APPETIZER - FISH - MEAT - DESSERT £115

## Tasting Menu

£150

Scottish langoustine, blackberry and nori  
*Langoustine d'Écosse, mûre et nori*

Confit duck foie gras, grape, rocket and wasabi  
*Foie gras de canard confit, raisin, roquette et wasabi*

'Sauté gourmand' of lobster and truffled chicken quenelles  
*Homard et quenelles de volaille truffées en sauté gourmand*  
supplement £10

Turbot, aubergine, shellfish and lemon balm  
*Turbot, aubergine, fruits de mer et mélisse*

Saddle of venison, Kalibos cabbage, miyagawa, chestnut  
*Selle de chevreuil, chou Kalibos, mandarine, marron*

Assortment of French cheeses  
*Sélection de fromages de France*

Exotic fruit contemporary vacherin  
*Vacherin contemporain aux fruits exotiques*

## Indulge in the *délicate flavours of*

Caviar £5 per gram  
(5 grams minimum serving)

White truffle £15 per gram  
(3 grams minimum serving)

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 14% service charge will be added to your bill. All prices include VAT.

